

# Upalne lato w Santa Monica

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **79**
- SRM **3.9**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **6 %**
- Size with trub loss **20.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.2 liter(s)**

## Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (100%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	30 g	60 min	14 %
Boil	Ahtanum	15 g	10 min	5 %
Boil	Amarillo	15 g	10 min	7.8 %
Boil	Citra	10 g	10 min	12.5 %
Whirlpool	Amarillo, Citra, Ahtanum	45 g	40 min	8.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis